

Choice of Menus

Please choose one of the following menus for your guests

Menu 1

Choice of fresh homemade soup with dinner roll
(see selection at the foot of next page)

Welsh leg of lamb spiked with rosemary, roasted until tender.
Served with seasonal vegetables, roast & boiled potatoes, gravy and mint

Chocolate & orange trifle gateau

Coffee & mints

£17.95 per person

Menu 2

Choice of fresh homemade soup with dinner roll
(see selection at the foot of next page)

or

Cocktail of prawn & avocado with Marie-Rose sauce, served on mixed crispy leaves

Roasted silverside of beef with Yorkshire pudding, served with seasonal vegetables,
Roast & boiled potatoes, gravy and horseradish sauce

Strawberry & vanilla cheesecake with minted cream

Coffee & mints

£17.95 per person

Menu 3

Choice of fresh homemade soup with dinner roll
(see selection at the foot of next page)

or

Trio of mango, papaya and kiwi fruit, with raspberry coulis

Boneless breast of chicken in court bouillon, served with pink peppercorn sauce,
roasted vegetables and lyonnaise potatoes

Fresh fruit tartlet

Coffee & mints

£16.50 per person

Menu 4

Terrine of smoked chicken and buttered asparagus spears with pain brioche

Julienne consommé

Roasted magret of duck with Cumberland sauce

or

Poached fillet of salmon with basil, white wine & cream sauce,
roasted mixed vegetables and lyonnaise potatoes

Raspberry mirroir with Baileys cream

Coffee & mints

£23.95 per person

Soup selection

Clear vegetable soup

or

French onion soup with cheese croutons

or

Cream of tomato and Basil

or

Celery and Stilton

or

Cream of leek